



bhlive**hospitality**

Pyramids Centre
event catering

contact details

For more information,
contact the team today

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about us

We are passionate not just for the food we sustainably source and serve, but for the guests we collaborate with. We're committed to providing outstanding guest-led experiences that are creatively unique.

Our team are experienced in managing events from corporate entertainment to retail catering and celebratory parties; all with our guests' vision at the heart of the planning.

Inside this brochure you will find menu ideas that can accompany a range of events. But we also love bespoke, so we'd be happy to create a personalised menu that is tailored to your needs. ■

“We're proud of what we put on a plate, where we buy it from and the people we work with”

Stewart Parker,
Group Executive Chef

about **pyramids**

Pyramids Centre, with its picturesque sea views and flexible event spaces, is situated within Southsea's rich maritime heritage, bustling high streets and coastal stretches.

Pyramids Centre has three function rooms that are well suited to occasions ranging from live music events, exhibitions, corporate meetings, weddings and family gatherings. We have fully licensed bars, staffed by our experienced catering team and can provide a wide choice of menus to suit all budgets. ■

“We put you and your event at the heart of our vision, and build around it”

Stewart Parker,
Group Executive Chef



sustainable suppliers

“Even through
to the food, we
make the effort
to support the
local economy”

Stewart Parker,
Group Executive Chef



We play an active role in the Sustainable Food Cities partnership, paying particular attention to sustainable fishing and farming methods.

Our network and relationships are integral to our ability to produce plates of food that we're proud of. ■

Brewery

▶ **Southbourne Ales**
41-43 Poole Hill, Bournemouth BH2 5PW

Milk

▶ **Cotteswold Dairy**
Dairy Way, Northway Lane, Tewkesbury
GL20 8JE

Fish

▶ **Newhaven Market**
43 High St, Newhaven, East Sussex
BN9 9PA

Meat

▶ **Springfield Butchers**
182 Herbert Ave, Poole BH12 4HU

Ice-cream

▶ **Purbeck Ice-cream**
Stoborough, Kingston, Wareham
BH20 5LG

collaborate to create



Our team will place you at the centre of their creative vision and take the time to get to know you and your aspirations.

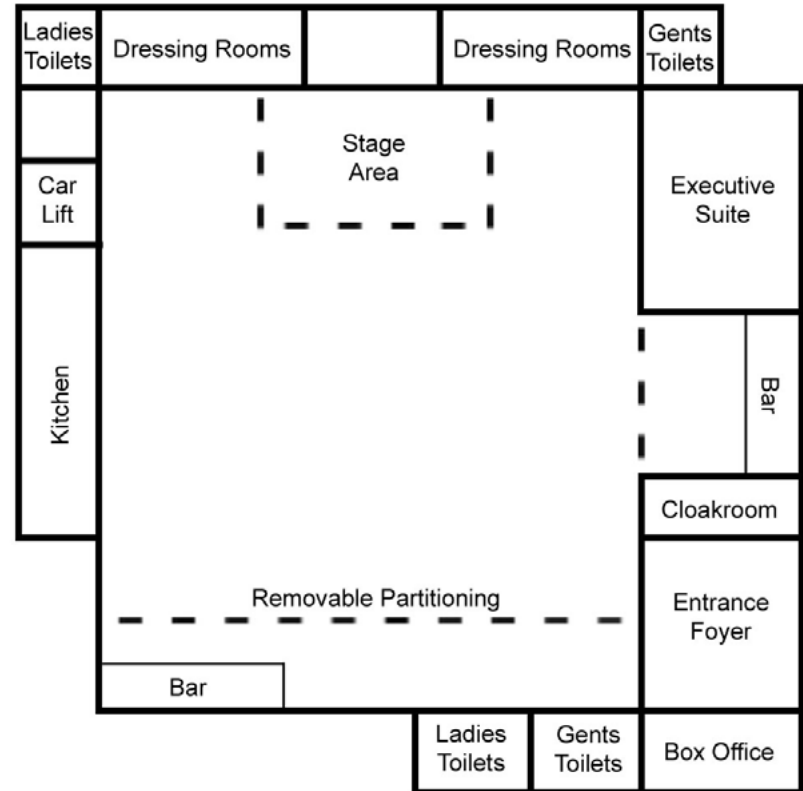
From formal dining to heart-warming family favourites; our passion is working with you to create sustainable taste sensations that hit the mark on every level.

Collaboration, traceability and guest-led experiences are where our concepts stem from, and our team enjoy exploring the possibilities with you to find ways to make your visions possible. ■

the plaza

An ideal space for live music, sporting events, exhibitions and conferences; as well as weddings and banquets. The Plaza is 880m² and has over 600 square metres of fully carpeted, unobstructed floor space, with removable partitioning.

- 1250 capacity
- Caters for up to 500 dinner guests
- Stage and dance floor
- Two bars
- Cloakroom facilities
- Air conditioning
- Car lift
- Dressing rooms
- Accessible facilities



| | MAIN HALL | | EXECUTIVE SUITE | |
|------------------|------------------|-------------------|-------------------|------------------|
| | METRES | FEET | METRES | FEET |
| Area | 576 ² | 6200 ² | 47.6 ² | 512 ² |
| Maximum length | 24 | 78'7" | 8.5 | 27'8" |
| Maximum width | 24 | 78'7" | 5.6 | 18'3" |
| Maximum height | 9.3 | 30'5" | 2.4 | 7'8" |
| Dimmers | YES | | NO | |
| Blackout | YES | | YES | |
| Windows | NO | | NO | |
| Air conditioning | YES | | NO | |

| CAPACITIES | |
|--------------|------|
| Dinner Dance | 350 |
| Cabaret | 250 |
| Theatre | 520 |
| Banquet | 500 |
| Conference | 500 |
| Concert | 1250 |

| ACCESS DOORS | | |
|----------------|------|------|
| Maximum width | 1.8m | 5'9" |
| Maximum height | 2.1m | 6'8" |

| CAR LIFT | | |
|---|------|------|
| Max safe loading: 2.5 tons system. Interior dimensions: | | |
| Width | 1.8m | 5'9" |
| Depth | 2.1m | 6'8" |
| Height | 1.8m | 5'9" |

| STAGE | |
|--|----|
| Merricks Sico Stage System | |
| Variable layout | |
| 12 multiple height platforms, each 8' x 6' | |
| POWER - 13 amp sockets | |
| Main Hall | 49 |
| Executive Suite | 8 |
| 100 amp 3 phase in main hall | |

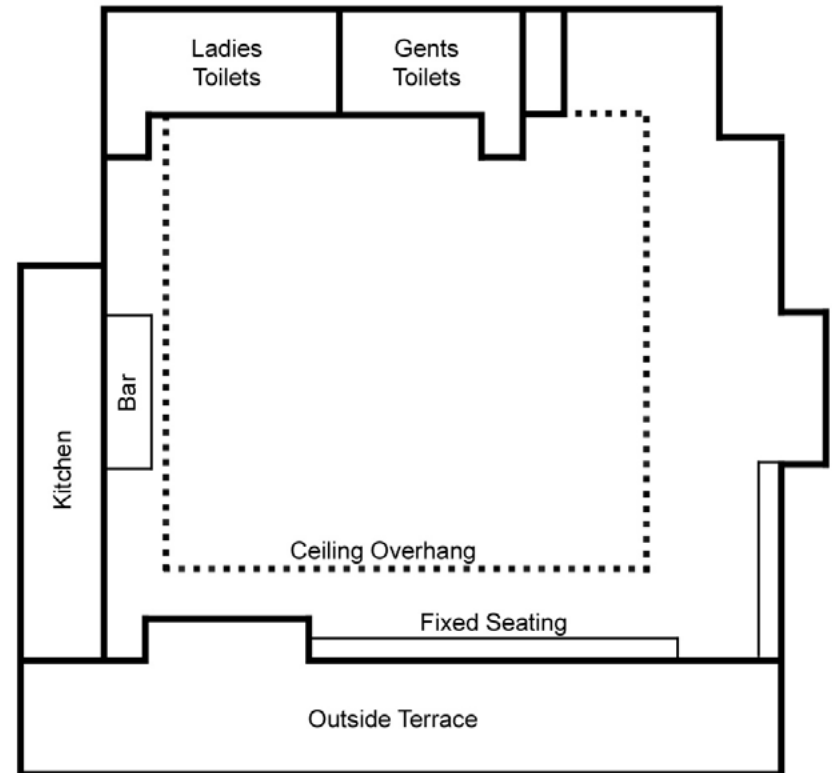
| DANCE FLOOR | |
|--------------|-------------------|
| Maximum Size | 100m ² |

| ACCESSIBLE FACILITIES | |
|--------------------------------|--|
| Ramp access to the front doors | |
| Level floor space | |
| Toilet facilities | |

the glasshouse

The Glasshouse, set within the glass pyramid of the venue, overlooks the Solent, Isle of Wight and Southsea's Rock Gardens. It's the perfect space for weddings and celebrations, corporate events, summer barbeques on the terrace and live entertainment.

- 400 capacity
- Caters for up to 170 dinner guests
- Staging
- Portable sound system
- Private bar
- Cloakroom facilities
- Accessible facilities



THE GLASSHOUSE

| | METRES | FEET |
|------------------|------------------|-------------------|
| Area | 333 ² | 3584 ² |
| Maximum length | 18 | 59'0" |
| Maximum width | 18.5 | 60'6" |
| Maximum height | 9.3 | 30'5" |
| Dimmers | | NO |
| Blackout | | NO |
| Windows | | YES |
| Air conditioning | | NO |

CAPACITIES

| | |
|--------------|-----|
| Club Nights | 400 |
| Weddings | 200 |
| Dinner Dance | 170 |
| Cabaret | 100 |
| Theatre | 200 |
| Concert | 250 |

ACCESS DOORS

| | | |
|----------------|------|------|
| Maximum width | 1.8m | 5'9" |
| Maximum height | 2.1m | 6'8" |

ACCESSIBLE FACILITIES

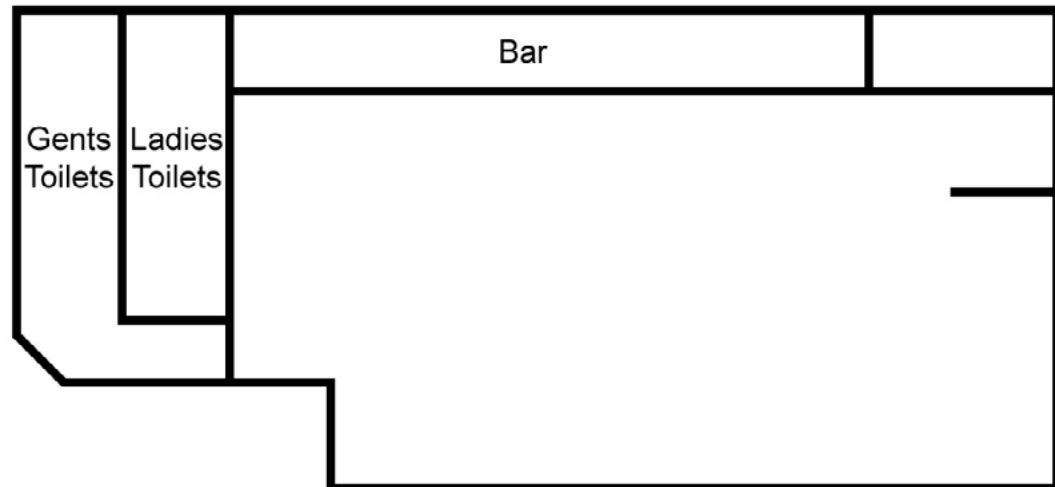
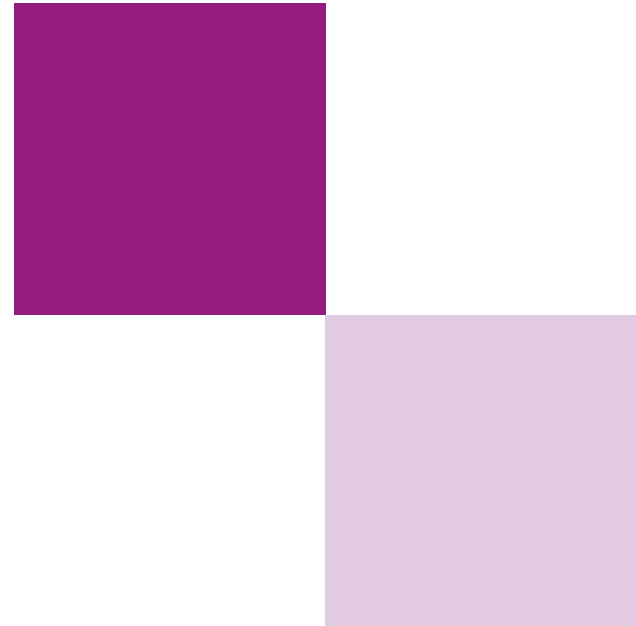
- Ramp access to the front doors
- Level floor space
- Toilet facilities outside the main room



solent view

An intimate function room well suited to parties, meetings and smaller functions; which benefits from access to the Glasshouse terrace. Overlooking the Solent, this is our smallest function suite and can cater for a range of different events.

- 100 capacity
- Private bar
- Access to outdoor terrace
- Ideal for intimate functions
- Accessible facilities



SOLENT VIEW

| | METRES | FEET |
|------------------|-------------------|-------------------|
| Area | 120m ² | 1291 ² |
| Maximum length | 16 | 52'4" |
| Maximum width | 7.5 | 24'6" |
| Maximum height | 2.8 | 9'1" |
| Dimmers | NO | |
| Blackout | NO | |
| Windows | YES | |
| Air conditioning | NO | |

CAPACITIES

| | |
|--------------|-----|
| Club Nights | 100 |
| Weddings | 60 |
| Dinner Dance | 50 |
| Cabaret | 25 |
| Theatre | 80 |

ACCESS DOORS

| | | |
|----------------|------|------|
| Maximum width | 1.8m | 5'9" |
| Maximum height | 2.1m | 6'8" |

ACCESSIBLE FACILITIES

Ramp access to the front doors

Level floor space

Toilet facilities



breakfast

From £3.50pp

Baker's basket

A selection of freshly baked mini viennoiserie and sweet muffins

Hot breakfast roll

Choose from smoked back bacon, Cumberland whirl or an omelette with tomato and mushrooms. Served in a rustic ciabatta roll with a selection of condiments

Traditional cooked breakfast

Smoked back bacon, butchers pork sausage, black pudding, hash browns, scrambled egg, slow roasted tomatoes, buttered mushrooms, Heinz baked beans, brown and white toast with butter

Served alongside jugs of apple and orange juice with Fairtrade coffee and tea

Breakfast bolt-ons

Smoked salmon bagels

With herb and black pepper cream cheese

Porridge station

Traditional porridge with a selection of fruit compotes, spiced apples, nuts, seeds and honey

Smoothie station

A bespoke smoothie bar offering freshly blended smoothies

Breakfast panna cotta

Cereal milk infused panna cotta with caramelised oats, fresh and poached fruits

Fruit salad pot

Chopped fruit salad finished with fresh mint and honey

Fruit bowl

A selection of seasonal fruits

Did you know?

Apples are highly effective at waking you up in the mornings because of their high levels of fructose. We recommend you add fruits to your breakfast offer.



lunch

Packed lunch offer

From £7.50pp

We can offer two levels of packed lunch depending on your guests.

Our standard packed lunch comes in a brown paper bag with a boxed sandwich from our flavours of the moment, a bottle of Belu water, banana, salted crisps and a chocolate bar.

Our executive packed lunch comes in a bespoke box containing a baguette, wrap or bloomer sandwich from our flavours of the moment, a bottle of premium fruit juice, Greek salad or pasta salad snack pot, seasonal fruit salad, salted crisps and a flapjack.



Working lunch menu

Choose two items from £8.45pp

Sandwich selection

Chicken and stuffing
Prawn mayonnaise
Double egg mayo and cress
BLT
Ham and cheese
Roast chicken salad
Chicken and bacon
Cheddar ploughman's
Beef and horseradish
Double cheese with red onion chutney
Salmon, mayo and cucumber

Chicken skewer

Flavoured with lemon and pesto.
Served with a tomato dip

Sausage roll

Served warm with a mustard dip

Mature cheddar quiche

With onion and chives

Onion bhaji

Served with a yoghurt dip

Mini American muffins

Double chocolate or blueberry

Fruit bowl

Whole pieces of seasonal fruit

Freshly brewed hot drink

Fairtrade coffee, tea or fruit infusions

finger food

From £9.95pp

Minimum numbers apply

Sandwiches

Served on white and malted breads with hand-cooked potato crisps

Simply cheese
Simply ham
Cheddar ploughman
Cheese crunch
BLT
Wiltshire ham and cheddar
Tuna and cucumber
Prawn salad
Double egg mayo
Chicken salad
Chicken, bacon and sweetcorn
Wiltshire ham salad
Chicken tikka
Hummus, carrot and coriander

Savoury bites

Chicken skewers

Lemon and herb dip

Mini pizza

Topped with pepperoni or tomato

Sausage rolls

Served with smooth pickle

Garlic dough balls

Served warm

Mac + cheese bites

Served warm with a tangy tomato dip

Mini scotch eggs

Served with salad cream dip

Mini steak and ale pie

Served warm

Mini chicken and mushroom pie

Served warm

Onion bhaji

Served with a tikka sauce

Mini spring rolls

Served with a sweet chilli dip

Sweet bites

Chocolate brownie

Studded with dark chocolate chips

Chocolate eclairs

Filled with fresh cream

Mini muffins

Bite sized muffins flavoured with either blueberries or chocolate

fish and chips

A perfect option for sporting events, evening social gatherings or even a memorable wedding breakfast.

From £10.95pp

Minimum numbers apply

Battered MSC haddock

Served with chips, peas, lemon, bread and butter and tea or coffee.



hot fork buffet

From £13.95pp

Minimum numbers apply

Cottage pie

West Country beef slow cooked with root vegetables

Shepherd's pie

Slow cooked lamb and root vegetables

South Coast fish pie

Seasonal and smoked fish in a light cream and dill sauce

Garden pie

Roasted root vegetables and minced Quorn™ in a rich herb gravy

All topped with buttered mashed potatoes and finished with melted cheddar

Beef lasagne

West Country beef cooked in tomato sauce layered with pasta sheets and a rich cheese sauce

Vegetable lasagne

Mediterranean vegetables cooked in tomato sauce layered with pasta sheets and a rich cheese sauce

Chicken and dumplings

Chicken breast cooked in a tomato, bacon and mushroom sauce. Served with herbed dumplings

Celeriac and field mushroom stew

Roasted celeriac root and field mushrooms in a thyme and rosemary sauce. Finished with herbed dumplings

Chilli con carne

West Country beef cooked in a spiced tomato sauce with kidney beans and served with aromatic braised rice

Three bean chilli

Butter, kidney and cannellini beans cooked in a spiced tomato sauce with red peppers and served with aromatic braised rice

Chicken curry

Chicken breast cooked in a Rogan Josh style curry sauce and finished with yoghurt. Served with braised basmati rice

Vegetable curry

Grilled aubergine, courgette and peppers cooked in a Rogan Josh style curry sauce and finished with yoghurt. Served with braised basmati rice

hog roast, carvery and BBQ

A more informal, yet delicious option for relaxed weddings and social functions where formal seating is not required.

Upgrade your hog roast, carvery or BBQ with dishes from our sides menu

Hog roast

From £14.95pp
100 guests minimum

The whole hog slowly roasted on our spit and served in our signature buns with sage and onion stuffing and apple sauce. Can be served as a stand-alone option or simply add a few accompanying side dishes.

Hot carvery

From £13.95pp
Shoulder of West Country lamb

Served in our signature bun with sage and onion stuffing and mint sauce

Turkey breast

Served in our signature bun with pigs in blankets, sage and onion stuffing and cranberry sauce

Pork belly

Served in our signature bun with sage and onion stuffing and apple sauce

Roast topside of West Country beef

Served in our signature bun with sage and onion stuffing, horseradish or mustard sauce

Honey glazed gammon

Served in our signature bun with sage and onion stuffing and redcurrant jelly

BBQ

From £12.95pp

West Country beef burger

Served in our signature burger bun with relish and onions

Butchers jumbo sausage

Served in a freshly baked baguette with onions and mustard

Veggie burger

Halloumi and bean burger in our signature bun with onions and relish

Quorn™ dog

Served in a traditional torpedo bun with onions and mustard



side dishes

From £1.95pp

Our side dish menu has been created to accompany our BBQ, hog roast, carvery and hot fork buffet menus.

Pasta salad

Chilled pasta salad tossed with spinach, roasted peppers and pesto dressing

Kale-slaw

Our healthy take on the original. Red and white cabbage, carrot, pumpkin and kale tossed in a lemon dressing

Coleslaw

Shredded white cabbage and carrots tossed with mayonnaise and finished with chopped chives

Garden salad

Freshly chopped tomatoes, cucumber, celery, red onions and peppers. Finished with flat parsley

Couscous salad

Steamed and lightly spiced couscous with a carrot and coriander salad

Tomato and basil salad

Hand cut tomatoes and torn basil simply served with a light olive oil dressing

Mixed leaf salad

Seasonal leaves simply served with croutons on the side and a selection of dressings

Minted cucumber salad

Simply served with torn mint leaf

Warm new potatoes

Simply served tossed in butter with sea salt

Warm seasonal vegetables

Steamed seasonal vegetables tossed in butter with crushed black pepper and sea salt

Roasted root vegetables

Warm seasonal vegetables finished with thyme, rosemary and a drizzle of honey

Roast potatoes

Potatoes roasted until crisp and golden brown. Finished with butter and herbs. Served warm

Cauliflower cheese

Steamed cauliflower smothered in a rich mature cheddar sauce and finished with herbed breadcrumbs. Served warm

Did you know?

Tomatoes are actually fruits and are made of 94.5% water.

formal dining

Perfect for celebrations, award ceremonies, conferences and banquets.

Prices start from **£14.95pp** for two courses and **£16.95pp** for three courses for a formal seated service

Starters

Cream of tomato soup

Served with pesto, cream and croutons

Chicken liver pâté

Served with Cumberland sauce and leaf salad

Smoked salmon

Served with black pepper, dill and a lemon wedge

Honey glazed ham hock terrine

Served with piccalilli and a leaf salad

Tomato and mozzarella

Served with basil and rocket

All served with a freshly baked bread roll with butter

Main courses

Blade of West Country beef

Cooked in Hampshire ale, served with fondant potato, steamed kale, carrots and cooking juices

Roasted breast of chicken

Served with parmentier potato, chargrilled vegetables, steamed kale and basil cream

Braised West Country lamb

Cooked in a tomato gravy and served with carrot, steamed kale and thyme dumpling

Roast loin of Hampshire pork

Served with roast potatoes, sage and onion stuffing, kale, carrots and West Country cider gravy

Roasted potato gnocchi

Slow cooked courgette, olives, baby tomato, pumpkin cream, rocket and toasted seeds





Did you know?

The term restaurant is French, once used to describe the rich bouillons served at taverns to restore the spirits and relieve ailments.

Desserts

Dark chocolate tart

Served with white chocolate ice cream and raspberry coulis

Warm bread and butter pudding

Toffee ice cream and caramel sauce

Glazed lemon tart

Served with raspberry sorbet and fresh raspberries

White chocolate panna cotta

Fruits of the forest compote and white chocolate sauce

Baked vanilla cheesecake

Served with blueberry compote and whipped cream

essential **information**



We hope this brochure provides a helpful insight into what we can do. However, if bespoke is what you're after, our events team and chefs would love to collaborate to ensure you personally leave an excellent lasting impression on your guests.

From the food to the execution of the event itself, our teams are dedicated to alleviate any pressures. ■

getting here

Car

Via the A3(M) from London or M27 from Southampton. Both join M275 at Portsmouth, then follow signs to the seafront. Parking is available for 180 pay and display cars.

Rail

From Portsmouth Harbour or Portsmouth and Southsea stations, Pyramids Centre is approximately a 10 minute drive away and taxis are generally available from the rank. Alternatively, pre-book a taxi with Aqua Cars on 02392 654 321.

Bus

Regular services from the City and The Hard. Visit www.firstgroup.com for an up to date timetable.

venue information

- 3 flexible function rooms
- Access friendly
- Terrace balconies
- Coastal location
- Licensed private bars
- Sound and lighting packages

terms and conditions

- Catering services and drinks packages can be provided at a cost in addition to the hire charge. The cost of food and drink will be either detailed in the customer order form or published as a price list at the event
- A minimum catering spend applies if the event is primarily a catered function. If this is not achieved, a supplementary charge will apply
- We will require final guest numbers no later than 15 business days prior to the event. Adjustments can be made, however, if the final number of guests falls below the confirmed amount, we reserve the right to increase the hire charges accordingly
- Any changes to the requested catering services must be received in writing no less than 5 business days prior to the event. Requests for additional services must be received in writing no less than 15 business days prior to the event
- Where no Drinks Package is supplied BH Live will charge the Customer a corkage fee at the price set out in BH Live's published price list as at the date of the event
- If you need to cancel the event with us, we will require written confirmation. Our Cancellation Policy will be detailed in our Terms and Conditions, which are available on request

contact details

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